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Fleur du Cap Chenin Blanc 2005



Old Mutual Trophy Wine Show 2006 - Silver
Winemakerâ€™s comments (Winemaker: Kobus Gerber)
The wine is bright yellow in colour. This full-bodied and complex wine shows an abundance of pineapple and peach flavours on the nose. On the palate the wine displays delicate spices, butterscotch and vanilla with an excellent balance between fruit and wood flavours. The wine has all the complexities and elegance of a fine Chenin Blanc.

An ideal accompaniment to an array of vegetables, rich pasta dishes, Thai food and any veal dish.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 14.6 % vol rs : 2.31 g/l pH : 3.34 ta : 6.6 g/l
type : White style : Dry body : Full wooded
pack : Bottle

Old Mutual Trophy Wine Show 2006 - Silver (84/100)

in the vineyard : **Terroir**
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from selected vineyard blocks in the Stellenbosch, Bottelary, Helderberg and Simonsberg regions. The 8 to 20 year-old vineyards produced a yield of 8 - 10 tons/ha and grapes were cultivated under dry-land conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24 - 25Â° Balling.

in the cellar : After the grapes were crushed and the juice settled down it was racked into a combination of new American Oak, and second and third-fill French Oak barrels. The wine was left to age for 4 months with regular stirring of the lees to enhance the flavour. 25% of the wine was fermented in stainless steel tanks.